

# Unitized Group Rations (UGR) Guidance

Presented By: CW5 Jaquett DSN 327-7494

#### **UGR** Deception

Colonel Adams, VAARNG And Major Willis, COARNG, Were Playing Chess. They Played Seven Complete Games, Each Won The Same Number Of Games, And There Weren't Any Draws Or Stalemates.

**How Could This Have Happen?** 

#### **UGR** Deception

They Were Not Playing Each Other.

What's This Got To Do With UGRs? Well Nothing Except, I Just Wonder If We All Are Not Playing With Each Other When It Comes To Supporting The UGR Initiative.

#### Army Policy On Use Of The Unitized Group Ration "A"

R 171253z Dec 99

FM DA Washington DC//DALO-TST//

Subject: Army Policy On Use Of The Unitized Group Ration "A"

- 1. Effective 1 Jan 00, The Unitized Group Ration "A" Replaces The Current Multi-line "A" Ration For All Field Feeding Scenarios. In Addition, The Reserve Component (RC) Will Use The UGR-A During Annual Training; However, Use During Individual Duty For Training (IDT) Is Optional.
- 2. The UGR Family Of Rations Was Developed Specifically To Support The Army Field Feeding System-Future (AFFS-F). The UGR Heat-and-Serve Ration Continues To Replace The Former Army "Tray" Ration.
- 3. On 22 Jul 99, The Operational Ration Business Unit, Defense Supply Center Philadelphia, Awarded Six UGR-A Rollout Contracts To Support The Army's Requirement For UGR-A. All Contracts Provide For OCONUS Deliveries And Include Surge And Sustainment Schedules. This Shifts The Cost Of Issuing Line Item "A" Rations, From The TISA, To The Contractor For Unitization. Therefore, The Use Of The UGR-A Is Mandatory When A Command Chooses The "A" Ration Option To Support An FTX/Field Feeding. TISA's Are No Longer Staffed To Support Line Item "A" Rations Issues.

#### Army Policy On Use Of The Unitized Group Ration "A" Cont...

4. The UGR-A Ration Is Designed For Ease Of Ordering, Handling, And Distribution. The 3-box, 50-man Modules Are Currently Configured In 5 Breakfast And 10 Lunch/Dinner Menus And Will Soon Increase To 7 And 14 Menus, Respectively. Two Stock Numbers Per Menu Replace The 45 To 50 Separate Line Items. The UGR-A Allows For Early Use Of The "A" Ration Option In A Theater Of Operations With Its Ease Of Preparation, Serving, And Packaging. It Supports The Tenants Of Thruput Distribution And Leverages Technology To Compensate For The Reduction In Cook Manpower Associated With The Army Field Feeding System-Future (AFFS-F).

#### Army Policy On Use Of The Unitized Group Ration "A" Cont...

- 5. The Following Are The UGR-A Assemblers And The Installations They Have Been Contracted To Support: Ameriqual Packaging, Evansville, IN, Received A Contract For Ft. Campbell, KN; Arc Diversified, Cookeville, TN, Received A Contract For Forts Devens, Mccoy, And Drum. Labatt Food Service, San Antonio, TX, Received A Contract For Forts Hood, Sill And Riley; PYA Monarch, Atlanta, GA, Received A Contract For Forts Stewart, Gordon, Benning, And Jackson; Sysco, Atlanta, GA, Received A Contract For Forts Bragg, Dix, Lee, And A.P. Hill. Lastly, Wornick, Mcallen, TX, Received A Contract For Forts Lewis, Irwin, Huachuca, Carson, Bliss And Yakima Training Center, Washington.
- 6. The Army Center For Excellence-subsistence (Aces) Is Available To Assist Installations With Information And Training In Requisitioning, Storage, And Preparation Of The Ugr-a As Required. Exceptions To This Policy Will Be Routed Through The Major Subordinate Commands To The Office Of The Deputy Chief Of Staff For Logistics (ODCSLOGDALO-TST).
- 7. POC For This Message And Policy Is LTC Enriquez, DALO-TST, DSN 225-1202/1216.

SUBJECT: (All States Log Number 100-0146) Memorandum of Record for Unitized Group Rations (UGR)

- 1. This Memorandum and Its Attachments Will Assist States in Implementing the Unitized Group Ration (UGR) As the Army National Guard (ARNG) Field Ration.
- 2. On January 1, 2000 Department of the Army Defense Chiefs of Staff for Logistics (DCSLOG) Instituted a Policy That Made the UGR a Mandatory Replacement for Usage of Individual Line "A" Ration Items for All Class A Rations Procured for Field Consumption. In Accordance With This Directive the ARNG Will Utilize UGRS As the Class A Ration for Fiscal Year (FY) 2001 and Beyond for Field Training.
- 3. UGR Concept. A Composite Method of Ration Support That Encompasses Commercial Aspects of Subsistence Availability and Distribution Into Military Incentives and Requirements. This Concept Is the Next Generation of Ration Support to the Military. It Is Used to Sustain Groups of Military Personnel During Worldwide Operations That Allow Organized Food Activities.

- 4. UGRS Are Available As Two Distinct Applications. UGR Heat and Serve (H&S) Are Prepared Nonperishable Meal Menus and UGR-A's Are Unprepared Perishable Meal Menus. Both Are Available With Seven (7) Breakfast Menus and Fourteen (14) Lunch/dinner. Additional Information Is Available at Defense Supply Center Philadelphia (DSCP): Http://www.dscp.dla.mil/subs/rations.
- 5. In FY 01 ARNG Units Conducting Annual Training (AT) Periods on DA Installations Will Receive Only UGRS When a Class A Menu Is Requested for Field Training. ARNG Commanders Are Cautioned to Coordinate UGR Procurement Requirements and Procedures With State Director of Logistics Prior to AT Periods Conducted on Respective in State Locations and Locations Other Than Their Own. Suggestive Procedures and Additional Information for UGR Procurement Are Found at Enclosures 1 and 2.

- 6. Field Tests Conducted by DA and ARNG Units Have Demonstrated That UGRS Complies With the Army Field Feeding System (AFFS) for Procurement, Accountability and Current Food Service Field Equipment Usage. Additionally Positive Manpower Attributes Were Exhibited From Soldier Diners and Food Service Personnel From Handling, Preparation, Cooking, and Serving Through Consumption of Quality Menus.
- 7. Usage of UGRS As the Class A Ration Is Mandatory for ARNG FY 01 AT Periods and With Discretion Replacement of All Line Item Class A Menus. Major Factors for Consideration Are Number of AT Periods, Number of Soldiers Supported, Type of Training and Establishment of the UGR Procurement Process. Discretionary Thinking Should Prevail in Establishing and Supporting the UGR Program.
- 8. This Memorandum Will Expire 30 September 2001, Unless Sooner Rescinded or Superseded.

The Point of Contact Is COL Layne J. Walker, Chief, Logistics Division, at DSN 327-7401 or 703-607-7401.

Glenn W. Walker

For The Chief, National Guard Bureau:

2 Encls

Colonel, GS

2. Chief, Inst, Log, Envr Off
Army National Guard

- 1. In Accordance With Army Regulation (AR) 40-25, Nutrition, Allowances, Standards and Education, Enhancements Are Authorized for Both the UGR-H&S and the UGR-A.
- 2. The Use of Enhancements Is a Decision to Be Made by the Respective ARNG Unit Commander. Procurement and Other Required Procedures Are Established by the ARNG Host Installation.
- 3. Enhancements to Respective UGR Menu Must Be Ordered As a Separate Entitlement. Enhancements Are Limited to the Following Authorizations:

A. A Fresh Fruit Can Be Served With Each UGR Meal. Seasonal Fruit Will Always Be the First Consideration for Selection and Market Cost Will Be the Second Consideration. Authorized Fruit Selections Are:

Apples, As Purchased, Eighteen Pounds (18) Per Fifty (50) Servings
Bananas, As Purchased, Eighteen Pounds (18) Per Fifty (50) Servings
Oranges, As Purchased, Eight Pounds (18) Per Fifty (50) Servings
Pears, As Purchased, Eighteen Pounds (18) Per Fifty (50) Servings
Plums, As Purchased, Eighteen (18) Pounds Per Fifty (50) Servings
Cantaloupes, As Purchased, Twelve (12) Pounds Per Fifty (50) Servings
Honeydew Melons, As Purchased, Eighteen (18) Pounds Per Fifty (50) Servings
Nectarines, As Purchased, Eighteen (18) Pounds Per Fifty (50) Servings
Peaches, As Purchased, Eighteen (18) Pounds Per Fifty (50) Servings
Watermelons, As Purchased, Twenty Six (26) Pounds Per Fifty (50) Servings

B. Assorted Dry Cereal (Bowl Pack) Is Authorized. When Dry Cereal Is Served, an Additional ½ Pint of Milk Per Serving Is Required and Authorized. The Issue Is Fifty (50) Bowl Packs Per Fifty (50) Serving or One Each for Each Breakfast Menu. Federal Stock Number (FSN) and Product Description Is Cereal, Variety, Bowl Pack 8920-01-E59-1443.

**Enclosure 1** 

C. The Following Vegetable Salad Items and Salad Dressings Are Authorized Per Fifty (50) Servings:

Salad, Assorted Lettuce, Mixed Bag, Five (5) Pounds

Cucumbers, As Purchased, Two (2) Pounds

Onions, Yellow Dry, As Purchased, Two (2) Pounds

Radishes, Red, As Purchased, One Half Pound (1/2)

Spinach, Fresh, As Purchased, Two (2) Pounds

Tomatoes, As Purchased, Two (2) Pounds

Lemons, Fresh, As Purchased, Two (2) Pounds

Salad Dressing, Two (2) Each, Individual, Assorted, Light or Regular

4. When the Hamburger Menu Is Served, the Following Additional Menu Components Are Authorized Per Fifty (50) Servings:

Tomatoes, Fresh, As Purchased, Six (6) Pounds

Lettuce, Fresh, Headed, As Purchased, Four (4) Pounds

Onions, Yellow Dry, As Purchased, Three (3) Pounds

Cheese, American or Cheddar, Processed, Sliced, Five (5) Pounds

5. Ultra High Temperature (UGH) Milk Is the Authorized Milk and Must Be Available to the Soldier Diner With Each UGR Meal Served to Comply With the Office of The Surgeon General Nutritional Requirements. Flavored UHT Milk Is Authorized and Available As Follows:

Whole White 8910-01-085-5285

Whole Chocolate 8910-01-085-5283

Low Fat White 8910-01-161-4933

Low Fat Chocolate 8910-01-161-4931

Low Fat Strawberry 8910-01-398-8537

- 6. Procurement of Fresh Commercial Bread (Rye, White, Wheat and Raisin) is Authorized and Recommended. Military Pouch Bread Is Authorized and Should Be Available When There Is a Requirement for Bread and Commercial Bread Cannot Be Provided.
- 7. The Point of Contact for These Procedures Is CW5 Jaquett, DSN 327-7494. E-mail Address: Harold.Jaquett@ngb.army.mil

- 1. Senior State Logician Complies a Field Feeding Plan for Annual Training (AT)
  Periods Conducted Within Their Respective State. This Plan Must Be in
  Coordination With Subordinate Commands, Installation Training Site, and USPFO.
  Special Note: This AT Feeding Plan Should Track the Subsistence Planning
  Worksheet.
- 2. Typical ARNG Field Feeding Plans Should Include:

**Dates of Annual Training Periods** 

Number of Personnel Attending by Training Period (Use State Historical Percentage Data for Actual Attendance I.E. Rarely Does 100% of Estimate Attend)

Types of Ration for AT Mission I.E. UGR for Breakfast; MRE for Lunch; UGR for Dinner and Etc.

Compile and Confirm Meals by Menu I.E. Day One, Beginning Meals, UGR-A, Breakfast and Dinner, Menu # 4, MRE for Lunch; Day Two, UGR-A, Breakfast and Dinner, Menu # 6; Ending Meal, Breakfast, UGR-H&S, Menu # 5 and Etc. Special Note: Consider Number of Actual Days on Installation to Include Travel Days and Types of Travel Meals.

Enhancements by Meal and Availability.

Planning Will Require Input and Coordination With All Elements Attending a Respective Training Period.

- 3. Respective State installation personnel (DOL/IFA/TISO) must coordinate with Senior Logician, Commands, and USPFO for requirements, ration acquisition and distribution procedures.
- All ration requests for UGRS and enhancements will be processed through the respective USPFO.

Typical procedures for UGR procurement:

UGR requirements for respective AT period submitted to USPFO

USPFO places order with Defense Supply Center Philadelphia (DSCP)

DSCP appoints specific UGR ration account representative

DSCP representative will contact USPFO and confirm delivery and other information

**Enclosure 2** 



**NGB-ARL** 

SUBJECT: Typical ARNG Procedures for UGR Support and Procurement

5. Typical Procedures for Enhancement Procurement:

**Enhancement Requirements for Respective AT Period Submitted** to USPFO

Respective USPFO Places Order Within Their Established Procedures (Generally Local or Prime Vendors)

Requirements for Prepackaged Cereal and UHT Milk Should Be Placed Through DSCP

6. There Are Six Organizations Under Contract With DSCP to Assemble UGRS for the Military. They Are As Follows:

Ameriqual Packaging, Evansville, Indiana

ARC Diversified, Cookeville, Tennessee

Labatt Food Service, San Antonio, Texas

PYA Monarch, Atlanta, Georgia

SYSCO Foods, Atlanta, Georgia

Wornick Corporation, Mcallen, Texas



7. In Support of the UGR Concept States That Utilize a Specific Vendor for IDT and AT Class A Subsistence Support (Contract/BPA Etc) Will Need To:

Contact Respective Vendor and Discuss UGR Availability and Potential Support (Many Vendors Are Knowledgeable of the UGR Initiative)

Contact DSCP Account Representative for Assistance Contact NGB-ARL (CW5 Jaquett)

- 8. In Many States Contracts for Subsistence Are Predicated on AT Volume, These Commitments Must Be Considered. However, All Efforts Should Be Directed to the Establishment of the UGR Procurement Process.
- 9. It Is the Responsibility of the Respective Prime Vendor to Accomplish the Mechanism With the DSCP Assemblers to Be Involved in the UGR Initiative. Otherwise DSCP Will Schedule UGRS to Be Directed Shipped to ARNG Location Through the Respective Contracted Assembler.